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Claims

1. Process to cool harvest grapes, the grapes being transported from a harvest reception vessel (1) to a press (5) or to a maceration vessel (23), characterized in that the grapes are charged with carbon dioxide during transport to the press (5) and/or during transport to the maceration vessel (23).
2. Process according to claim 1, characterized in that gaseous carbon dioxide is brought into contact with the grapes.
3. Process according to claim 1 or 2, characterized in that liquid carbon dioxide is brought into contact with the grapes.
4. Process according to one of claims 1 to 3, characterized in that solid carbon dioxide (dry ice) is brought into contact with the grapes.
5. Process according to one of claims 1 to 4, characterized in that the carbon dioxide fed in the gaseous state to the grapes is at least in part taken from a reservoir which contains liquid carbon dioxide.
6. Apparatus for producing wine comprising a harvest reception vessel (1), a press (5), a maceration vessel (23) and connection lines (24, 25) for transporting the grapes between these elements (1, 5, 23) of the apparatus, characterized in that a feed line (16) and/or a feed line (17) is provided, via which carbon dioxide is fed into the connection line (24) and/or into the connection line (25).
7. Apparatus for producing wine having a harvest

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5 reception vessel (1), a press (5) and a connection  
line (24) for transporting the grapes from the  
harvest reception vessel (1) to the press (5),  
characterized in that a feed line (16) for feeding  
carbon dioxide into the connection line (24) is  
provided.

10 8. Apparatus according to claim 6 or 7, characterized  
in that the feed lines (16, 17) for carbon dioxide  
are connected to a reservoir for carbon dioxide  
which contains liquid and gaseous carbon dioxide.